

BY THE GLASS... SPARKLING

	125ml	750ml
PROSECCO	10	50
<i>Casa Gheller "G" - Treviso, Italy NV 11%</i>		
PETILLANT NATURAL (PET - NAT), UNCULTURED		69
<i>Ngeringa - Adelaide Hills, SA 2017 12.5%</i>		
CHAMPAGNE, CORDON ROUGE		90
<i>G.H. Mumm - Reims, France NV 12%</i>		
CHAMPAGNE, GRAND BRUT		110
<i>Perrier Jouet - Epernay, France NV 12%</i>		

WHITE

	150ml	750ml
RIESLING	14	65
<i>Vinteloper - Clare Valley, SA 2015 12.5%</i>		
CHARDONNAY, HARVEST	10	48
<i>Unico Zelo - Birdwood, SA 2016 14.0%</i>		
CHENIN BLANC - SMOKING GUN	13	58
<i>Goon Tycoons - Margaret River, WA 2013 13%</i>		
PINOT GRIGIO, SASSOLIN	12	56
<i>Zuani - Gorizia, Italy 2015 12%</i>		
HOUSE BIANCO BLEND SAV BLANC PINOT GRIS GEWÜRZ	9	40
<i>Village Wine - Orange, NSW 2014 12.0%</i>		

PAYMENT SURCHARGES Visa Dr / Cr 1.4% M/Card Dr / Cr 1.3% AMEX 2.6%

EV'S DRINKS MENU PUBLIC BAR

BY THE GLASS...

ORANGE

	125ml	750ml
PINOT GRIS GEWURZ RIESLING,		
<i>Swinging Bridge #003 - Orange, NSW 2017 11.7%</i>	14	67

PINK

	150ml	750ml
HOUSE ROSE - NERO D'AVOLA NEGROAMARO TEMPRANILLO	11	50
<i>Village Wine - Barossa Valley, SA 2015 12.5%</i>		

CRU CLASSE PROVENCE,

<i>L'Aumerade Marie Christine - France 2015 13%</i>	16	76
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RED

SHIRAZ	9.5	42
<i>Fat Lamb - Central Ranges, NSW 2016 14%</i>		

NERO D'AVOLA,

<i>Chalmers - Heathcote, Vic 2015 13.5%</i>	11	52
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DRY RED - CINSAULT | SHIRAZ | GRENACHE | MOURVEDRE

<i>Frederick Stevenson - Vine Vale, SA 2017 12%</i>	13.5	64
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PINOT NOIR - D'ILE BEAUTE

<i>Francois Labet - Corsica, France 2016 12%</i>	14	65
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GRENACHE, TAROT

<i>Alpha Box & Dice - McLaren Vale SA 2016 14%</i>	11.5	52
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COCKTAILS

SEASONAL MIMOSA	12
<i>Prosecco Casa Gheller & peach nectar</i>	
RYE & JUICE	11
<i>Rye whiskey & fresh pear juice</i>	
SALTED CARAMEL ESPRESSO MARTINI	18
<i>Absolut Vodka, Mr. Black Coffee Liqueur, Vittoria Organic espresso, salted caramel syrup</i>	
TAWNY HAWK	19
<i>Spiced rum, old tawny port, Cherry Herring liqueur</i>	
EL DIABLO	19
<i>Olmecca Altos tequila, Crème de Cassis, lime</i>	
FRENCH MARTINI	19
<i>Absolut vodka, Chambord, pineapple juice, fresh raspberry</i>	
RU-BARBARELLA	19
<i>Poor Toms gin, Rondo rhubarb aperitivo, house rhubarb syrup, lime</i>	
BLACK MANHATTAN	18
<i>Bulliet Bourbon, Averna Amaro, orange bitters</i>	
EVS SANGRIA	15
<i>Beefeater gin, house citrus oleo, shiraz, fruit</i>	

PAYMENT SURCHARGES Visa Dr / Cr 1.5% M/Card Dr / Cr 1.5% AMEX 2.8%

EVS DRINKS MENU PUBLIC BAR

PUBLIC BAR “WHAT’S ON!”

MON - [\$12 STEAKS MATE] FROM 6PM

\$12 CAPE GRIM RUMP STEAKS WITH CHIPS & SALAD

\$20 PORTERHOUSE STEAKS WITH CHIPS & SALAD

\$10 TOMMYS MARGARITAS

TUE - [TRIVIA + \$15 BOWL] FROM 6PM

\$15 BUDDAH, BURRITO, POKE, & BIBIMBAP BOWLS

\$10 SPRITZ OF THE DAY

WED - [\$8 CHEESEBURGERS] FROM 6PM

VILLAGE & CHICKEN BURGERS = \$15

\$10 NEGRONIS

THU - [\$12.50 JUGS] FROM 6PM

\$12.50 JUGS OF SELECTED BEER & HILLS CIDER

\$10 ESPRESSO MARTINIS

FRI - [HAPPY HOUR 4-6PM]

20 % OFF ALL TAP BEER AND HOUSE WINES

LIVE DJ FROM 6:30PM

SAT - [DEE JAYS IN P.B.]

LIVE DJ FROM 6:30PM

SUN - [ROAST BEEF \$20] ALL DAY

ROAST BEEF, HASSLEBACK POSTATOES, HONEY CARROTS, CHARRED BROCOLINI, YORKSHIRE PUDS

East Village